

Introduction of genuine and healthy “slow foods” produced in the mother of Edo “Kawagoe”



The Gathereing for Cultural Exchange

Date and Time: Monday, October 29th 14:00-16:00 (reception: 13:30-)

Rendezvous at: The Japan Club



We are planning:

“Kawagoe ” is a base station for telling the world about its endeavor to produce the revolutionary goods and articles in an innovative way.

That is our “Kawagoe style”. The Kawagoe Style Club member will give a presentation on our stylish food and kimono culture.

Presented by:

–**Soy source** Yugeta corporation

–**Rice** Kaneko Shouten Co.,Ltd.

–**the devil's-tongue “Konnyaku”** Sekimotoya Inc.

–**Sake** Koedo-Kagamiyama-brewery Co., Ltd.

–**Kawagoe “Tozan” (Kimono)** Dry-goods dealer Kasama

–**Berkshire dishes, Miso-dip-sauce and liquor distilled from sweet potatoes** Hibiki Co., Ltd.

※We will serve some snack and drink in the hall as a courtesy.

